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Jun 20, 2000

PUB-NO: JP02000169502A
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TITLE: BRANCHED MALTODEXTRIN AND ITS PRODUCTION

PUBN-DATE: June 20, 2000

INVENTOR-INFORMATION:

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APPL-NO: JP11345503

APPL-DATE: December 3, 1999

PRIORITY-DATA: 1998FR-15344 (December 4, 1998)

INT-CL (IPC): C08 B 30/18; A23 G 3/30

ABSTRACT:

PROBLEM TO BE SOLVED: To provide a new-type branched maltodextrin specified in a 1,6-glucoside bond level, a reducing sugar content, a polydispersity index, and an average molecular weight and being usable as a product intended for digestion by man or animals.

SOLUTION: Provided are a branched maltodextrin and a hydrogenated maltodextrin each having a 1,6-glucoside bond level of 22-35%, a reducing sugar content of at most 20%, a polydispersity index of at most 5, and a number-average molecular weight equal to at most 4,500 g/mol. This (hydrogenated) branched maltodextrin is obtained by treating an acidified starch dehydrated so as to have a water content of at most 5% at 120-300°C in a thin-layer continuous reactor, collecting, purifying, and, desirably, concentrating the branched derived starch product, fractionating the product according to number-average molecular weights, and, optionally, catalytically hydrogenating the obtained product. This in combination with a polyol is utilized as a non-cariogenic composition. In use, 30-70 wt.% branched maltodextrin is mixed with 30-70 wt.% multitol.

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